

"Kamehameha Cigarette Tobacco"

SMOKE
COOL AND DELICIOUS

IN SOCIETY



This is the season of the summer girl. The girl who can golf, talk polo, play tennis, ride, canoe and swim—the athletic girl, in brief. For her this is the season when life is made up of fetching short-skirted gowns, smart leg-gings, breezy blouses and dashing sweaters, jaunty caps and broad-brimmed shade hats. When, because she is away from the strict conventionalities, she feels oftentimes that she may joke and laugh and play to her heart's content without her being taken seriously; have the best time imaginable; see her fancy—if she wants to so long as she keeps her senses—and perhaps get the easily won prize back again at the end of the season.

R. S. Bridgman, vice commodore of the San Francisco Yacht Club, entertained his friends July 14th aboard the yacht Thetis. The boat anchored in Paradise Cove, where the party went ashore for luncheon. In the party were Mrs. Creighton of Honolulu, Miss Edith Bridgman, Miss Molly Grace of Honolulu, Mrs. J. S. Birdsell, Miss Daisy Latham of Honolulu, Mrs. O. A. Harlow, Misses McLean of Honolulu, and Messrs. Roberts, Manning, Coogan, R. S. Birdsell, O. A. Harker, E. Vere and R. S. Bridgman.

Mr. and Mrs. Philip Weaver Sr. entertained a few friends at the James Castle Waikiki place on Monday evening of this week. The party went ashore for luncheon in the sea and on the beach. Their guests were Mr. W. S. Armstrong, Dr. and Mrs. George C. Adams, Mr. C. J. Hutchins, President and Mrs. Dyke of Kamehameha, Dr. and Mrs. J. T. McGrew, Mrs. Winne.

A number of young society people were delightfully entertained last Tuesday evening by Miss Bessie Hoppe. The evening's festivities included a wagonette ride to Diamond Head and refreshments on the beach. Miss Hoppe leaves for Washington, D. C., where she will spend the fall and winter.

Mrs. William G. Irwin went on Friday to her country place over the Palloa. Mr. Irwin was accompanied by her mother, Mrs. Ivers, and her daughter, Miss Helena.

Wednesday of this week was the twenty-first anniversary of Mr. Wray Taylor's organic duties at St. Andrew's Cathedral.

Mrs. Charles E. Cooper is at present in Southern California.

A jolly wedding anniversary celebration occurred at the home of Dr. and Mrs. J. T. McDonald, on Alakea street, on Monday evening. The celebration taking place there because of the present lameness of Mr. Gus Nowlins, the fiancé of Miss Thrum, who is confined to the house of his physician there. The anniversary was of the marriage of Mr. and Mrs. Vila Thrum, and the young couple were the recipients of many pleasant attentions from their friends on that day.

Among the young people who departed yesterday for the Mainland on the steamship Zealandia was Miss Annie M. Whitney, daughter of Mr. and Mrs. Fred Whitney, who goes to Northern California to visit friends for five or six months. She will remain away until Christmas time, when she will return to the Islands. Mr. James Whitney also departed to re-enter school at Peralta Hall, Berkeley.

Miss Imgard Schaefer gave a riding party to a number of her friends early in the week. After a pleasant trip to the Pallo and back, a delicious collation was partaken of at the Schaefer home. Among the guests were the Misses Walker, Mrs. Arthur Brown, the Misses Ward, Miss Linda Schaefer, Mr. Irvine, Mr. Harold Spencer, Mr. Philip Lansdale, Mr. Frank Armstrong.

Will B. Ford, a young attorney of Salt Lake City, Utah, who passed through Honolulu on Thursday on the steamship Peru, en route to Manila, to practice his profession, was entertained by Wade Warren Thayer and others of the Utah contingent. Mr. Ford is one of the most popular society men of the Mormon capital.

Mrs. Allan White and children have returned home, after a number of months in Honolulu, where Mrs. White, besides having made a host of friends, has contributed greatly to the entertainment of music lovers by her exquisite singing.

Dr. R. P. Myers and wife are soon to leave Honolulu for a visit to Auckland and Sydney, the doctor having been granted a two months' leave of absence from his official duties as dispensary physician.

Mr. and Mrs. C. P. Grimwood, Mr. F. Grimwood, Mrs. Catton, Miss Lillian Bacon, Mr. Maddox and Mr. Wright, formed a small party who enjoyed a moonlight swim at Waikiki on Thursday evening.

Percy M. Pond has moved from the Bowen residence to his new home in Manoa Valley, in view of the expected return of W. A. Bowen and family next week.

Mr. James Castle and son, Harold, were out-going passengers by the Moana, on their way east, where Harold is to enter school.

Mrs. F. Church, who has been on a visit to Hilo and the volcano for a number of weeks, returned to Honolulu early in the week.

Mr. R. W. Halstead was a passenger to town by the Saturday's Island steamer.

The band concert at the Moana Hotel on Wednesday evening was listened to by a large crowd of town people.

Judge and Mrs. Galbraith, who have been at the Annex for a week or ten days, have returned to town.

Miss May Damon, who went to Maui to witness the polo game of last week, returned home on the 28th.

Miss Imogene Boyer, of Walla Walla, Wash., is the guest of Mr. and Mrs. E. T. Tannatt this week.

Mrs. G. H. Daves was an in-company passenger by the Claudine.

Mr. A. C. Lufkin is back from Maui trip.

Dr. George Herbert is being welcomed home.

Miss N. Rickard is a visitor to our city.

W. R. Castle Jr. gave a most delightful luau Thursday evening at the Castle Waikiki Beach home. There were about fifty persons in attendance. The feast was one purely Hawaiian, and after the luau was discussed, the strains of a quintet club's music were turned to account, and dancing ruled until a late hour.

Miss Maggie Davison has so far recovered from her illness that she has been moved from the Queen's Hospital, and is now with her sister, Miss Emma Davison, at "Kekaulike-Pa," on Young street.

Mr. and Mrs. F. G. Amweg, Mr. and Mrs. N. S. Sachs, Miss Parsons, Mr. and Mrs. Rohrer, formed part of a merry group of swimmers that enjoyed the beach on Thursday evening.

Mr. J. B. Rohrer, civil engineer of the Rapid Transit Company, with his wife and Miss Daisy Rohrer, have taken up their residence at the corner of Thurston avenue and Green street.

A number of townspeople serenaded the officers of the Petrel Tuesday evening, and afterwards were invited aboard the gunboat, where an informal social evening was passed pleasantly.

Recent letters from the Anton Cropps, who are now at home in Germany, tell a most enthusiastic story of their trip to the Orient and through Southern Europe.

Representative Julian Monserat, who has been in Honolulu for a number of weeks, returned to Hawaii by way of the last Mauna Loa.

Saturday's Kinau brought into town from Hawaii, Major William A. Purdy, who returned by the same boat to Hilo.

Mr. and Mrs. J. F. Woods arrived in town in time to meet the foreign steamer during the week.

Mr. and Mrs. John Ena will soon return to Honolulu, Mr. Ena's health being greatly improved.

Mrs. W. F. C. Hasson and little son came back to Honolulu from the Coast during the week.

After a six months' stay in Hilo, Miss L. M. Kreuger has returned to Honolulu.

Mr. Carl Widemann and wife were on the Saturday's Island boat from Hawaii.

W. J. Lowrie, wife and son, came over from Maui by Monday's Island boat.

Miss Helen Robertson is the guest of Mrs. J. H. Boyd, at Waoala, Manoa.

Mrs. Lorrin Andrews and child came in by the Zealandia of Saturday.

Miss Lillian Bacon is the guest of Mrs. Cotton, at Mignon Cottage.

Mrs. Charles Weller will go to the Coast in the near future.

W. R. Castle Jr. arrived home by way of the Zealandia.

Mr. W. D. Cornwell arrived in town by the last Nihau.

Despite what pessimists say to the contrary, death sometimes removes a man whose place cannot be filled. Such men are few, to be sure. Not many have qualities of heart and mind that make them invaluable to the rest of the human race. Such a man, though, was Prof. Joseph Le Conte, of the University of California. Beloved and venerated by all who knew him, and by thousands who, not knowing him, had been helped and uplifted by his teachings. He has gone to rest with a crown of honor such as few are entitled to wear. His friends cannot find words to express their appreciation of his life and its work, or their regret at his death.

For over thirty years he held the chair of zoology and geology at the State University. His rare attainments made him an authority, and he was recognized as one of the greatest thinkers of the century. Innumerable honors were bestowed upon him by scientific societies all over the world. He was the author of many books on different subjects, and the results of his researches and thought were of rare value. But it was as a teacher that Professor Le Conte excelled. Thoroughly unselfish, devoted to his duty, with no thought but to spread the knowledge he possessed, his work stood out above all others. He was an ideal professor; a man of almost boundless learning, with the rare faculty of imparting to others what he knew, and with a personality that won the love of the students and made them eager to listen to every word he uttered. Berkeley will never know such another as Joseph Le Conte.

He died where he would have chosen to die—in the Yosemite Valley, his favorite spot on earth. It was on his tenth visit to the valley that he passed away, in the shadows of the domes and crags, whose beauty and grandeur he never tired of describing.—News-Letter.

SOME DISHES BY NOTED CHEFS

COLLECTED BY CHEF ARTHUR L. WYMAN.

Spring Chicken—Royal Kitchen Style: By Michael Kala, Chef, Chicago, Ill.—Here is the favorite dish of Francis Joseph, Emperor of Austria, King of Hungary. The quantity is for six people.

Take three whole spring chickens, split, clean and lay in cold salt water for one hour; meanwhile, take one Bermuda onion, cut in very small dice, take half a pound of the very best butter, braize

the onion to a golden brown, put in half a teaspoonful of Hungarian paprika; steam the chicken, breast down, cover slightly and braise until nearly done; be careful not to break the chickens. When nearly done put in two tablespoonfuls of flour, shake well, then one quart of rich sweet cream; let it come to a boil; season to suit. Take out chickens and strain the sauce back over the chicken; let it stand over a very slow fire for one hour, until serving time. When ready to serve put in a pint of sparkling Tokay wine. This dish must be served very hot. The best way to cook it is in a chafing dish. Belgian Hare a la Mode—Cut up a hare and fry over a brisk fire. Put in saucepan with water or stock enough to boil. Add six cloves, six allspice and pepper corns, one bay leaf, half a lemon, salt and half cup of vinegar. Boil till hare is tender. Pick out hare and thicken stock with butter and flour worked together. Let it boil and strain over hare. Serve with heart-shaped croquettes fried in butter.

Newport Souffle—One quart of milk, eight ounces of sugar, four ounces corn starch, four egg whites beaten stiff, vanilla flavor. Put milk and sugar to boil. Save enough milk to mix with corn starch. Have eggs beaten and stir them in as soon as it thickens. Then add the vanilla flavor. Stir till eggs have cooked. Take off and put in moulds slightly greased with butter. Serve cold with cold vanilla flavor in it.

Souffle Fritters—The same recipe with one more ounce of corn starch. Cook the same way. Put in flat pan half an inch thick. Let it get cold. Cut in diamonds, dip in beaten eggs, then in cracker crumbs. Fry in deep grease. Serve with any kind of sweet sauce.

How to Cook a Wild Duck: By Fred McNabb, Chef, National Hotel, Peoria. In the first place make a dressing of veal, mushrooms, shallots and bread. Chop the veal, mushrooms and shallots very fine, mix them with the bread after it has been soaked in cold water for a while, season with salt, pepper and a little garlic to suit the taste. Then take all the meat from the duck's breast, on either side, in two pieces, spread the dressing on the breast and roll it up and tie it. Place it in a saucepan with some butter and flour, and saute it until it is nicely browned, then add some Rhine wine, about half a cupful, let it simmer a minute or two, then cover it with a good espagnole sauce and cook it in this sauce slowly for about forty minutes and serve on hot dish garnished with croquettes. The name I have applied to this method of cooking a duck is "Breast of wild duck a la Woolner."

Welsh Rarebit—I used to have a reputation for making Welsh rarebits in one of the clubs of New York City. Most of the club members wished their rarebit made short, so I made them all short, and very simply at that. Here is the formula: Place your saucepan on the fire with a small quantity of ale in it, then the cheese. Let it boil until the cheese has all dissolved and become creamy; then put in a little reaux (butter and flour) and stir it well with the addition of a little red pepper. Pour it

on the toast and brown it under the fire and serve on the plate. In preparing the above dishes the housekeeper should be careful and follow out the directions laid down by the various chefs as they are all masters of their art (not trade), and have thoroughly tested each recipe. Next week there will appear in this column a series of menus and recipes of interest to Honolulu housekeepers.

CHEF ARTHUR L. WYMAN.

TO LEASE

FOR A TERM OF YEARS, a piece of land fronting on South street, as running through to Chamberlain street, the frontage on each of said streets being 140 feet, and having depth of 140 feet.

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ATTRACTIONS

We intend to make this a busy week. We have just opened a Large Shipment of New Goods, arrived ex Zealandia; new stuff in every department.

Greatest . . . Ladies' Underwear Sale Of the Season!

Every article new. Choice selections in Muslin Skirts, Corset Covers, Gowns and Dressing Sacques, at prices that cannot be duplicated. On sale, 10 doz. Skirts, wide embroidery trimmings at **\$1.00**

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Books of the Summer

THE CRISIS.

RALPH MARLOWE.

THE HELMET OF NAVARRE.

ARTHUR DEXTER.

IN THE NAME OF A WOMAN.

JOHN HOLDEN.

YOUR UNCLE LEW.

THE SILVER SKULL.

THE OCTOPUS.

The above is a partial list of the many new books to be found on our shelves.

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